

Ingrediënten

- 1 (18-ounce) package gnocchi
- 1 tablespoon unsalted butter
- 1/2 cup sliced fresh mushrooms
- 4 cloves garlic, minced
- 1/4 cup heavy whipping cream
- 3/4 cup reserved pasta water
- 4 cups baby spinach
- 1 (5.2-ounce) package garlic and herb cheese spread such as Boursin



Recept

Step 1: Cook the Gnocchi

Bring a large pot of lightly salted water to a boil. Cook the gnocchi in the boiling water until they float to the top, about 2 to 4 minutes.

Step 2: Sauté the Mushrooms and Garlic

Meanwhile, melt the butter in a heavy skillet over medium-high heat. Add the sliced mushrooms and sauté until softened, about 3 minutes. Add the minced garlic and sauté until fragrant, about 30 seconds. Reduce the heat and pour in the heavy whipping cream.

Step 3: Wilt the Spinach

Scoop out 3/4 cup of the cooking water from the gnocchi pot and set it aside. Place the spinach in the bottom of a colander and drain the gnocchi over the spinach to wilt it.

Step 4: Make the Sauce

Stir the garlic and herb cheese spread into the skillet with the mushrooms and garlic. Add the reserved cooking water and keep stirring until the cheese is melted and the sauce is smooth.

Step 5: Combine Everything

Add the gnocchi and wilted spinach to the skillet and stir until well combined. Serve immediately.

Prep Time:

10 minutes

Cook Time:

20 minutes

Total Time:

30 minutes

Nutritional Information:

Calories: 400 per serving

Protein: 10g per serving

Sodium: 600mg per serving

Bron



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Info Martine Lycke

26/06/2024

Vriezer rendement ☺

Gemaakt met pompoengnocchi (1623)

Reeds klaargemaakt spinazie en gebakken champignons

Pompoengnocchi garen in water

Spinazie, champignons opwarmen in de kruidenkaas en aanlengen met water van de gnocchi.

De gnocchi toevoegen als ze komen bovendrijven in het kookwater.

Samen met fricandon, ook restje uit de vriezer

Fotos

